

# A TASTE OF THE FUTURE

## Service manual



# COFFEE QUEEN

# Princess

Your retail dealer

S / GB

Rev.070903

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We congratulate to your choice of a Coffee Queen coffee machine.

**Please read through this manual before you take the machine into operation for the first time.**

The manual contains important instructions for a safe and proper usage of the machine. Always keep this manual within reach for the user!

### **Coffee Queen / Princess**

- making coffee cup by cup
- Jug facility with key switch
- 8 choices of drinks,
- 2 - 4 ingredients canisters,
- electronically temperature controlled
- adjustable coffee strength
- clock functions
- manufactured in stainless steel

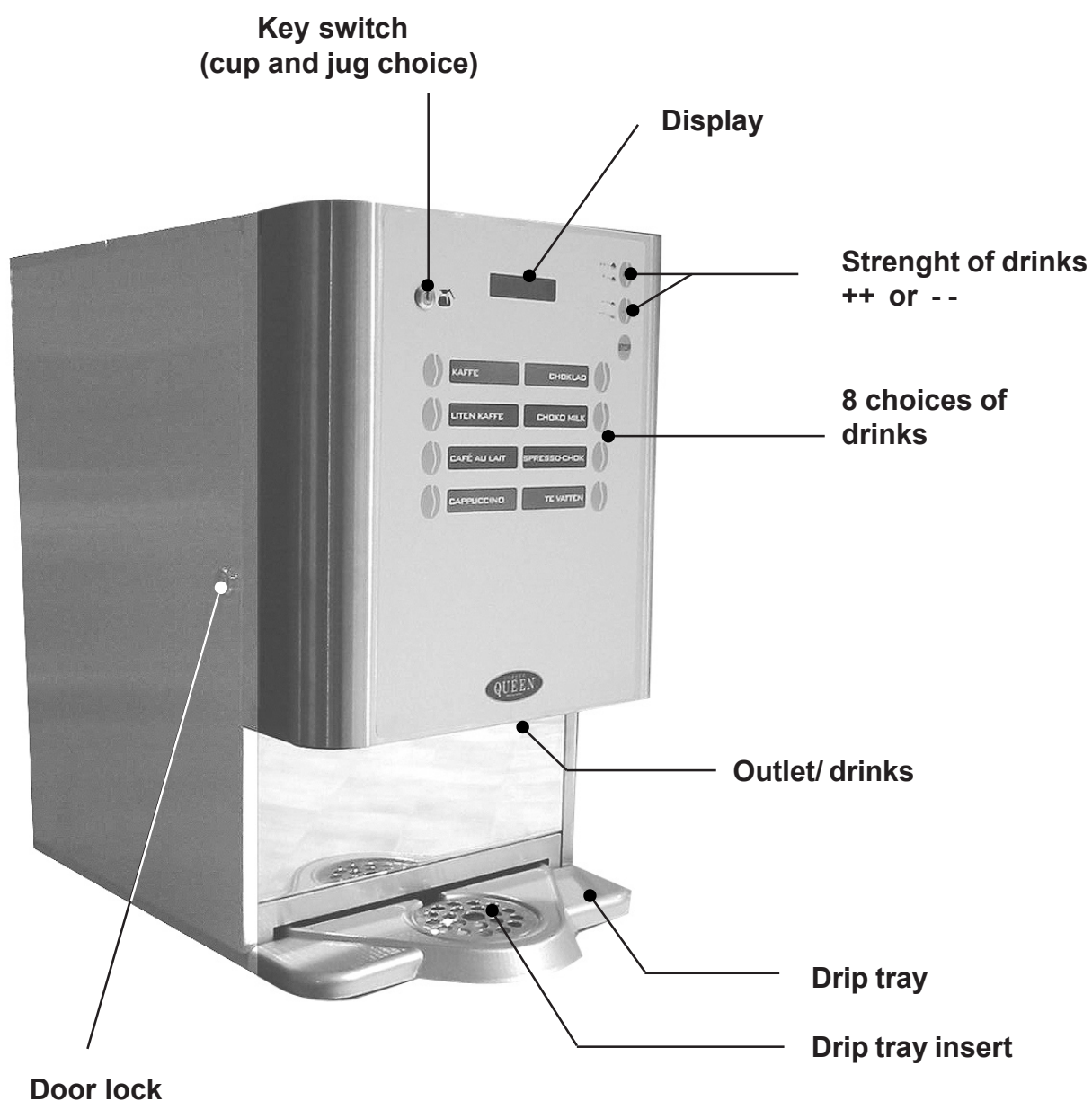


### **FACTS:**

Height	495 mm
Width	310mm
Depth	490mm
Tankage	2.0 litre
Electricity	230V/2200W
Water connection	½" outside thread

### **Capacity:**

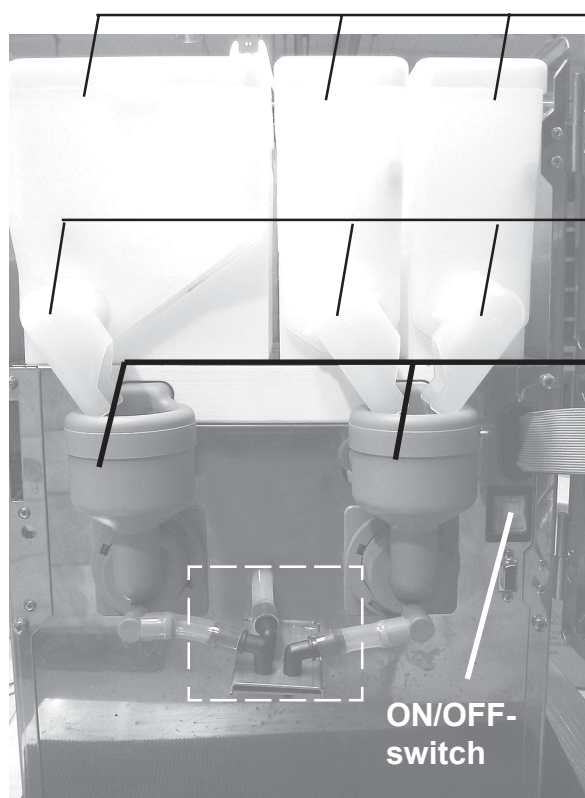
Cups of coffee 4 canisters 130 cups/filling  
Cups of coffee 3 canisters 275 cups/filling  
Ingredient canisters Coffee, Espresso, Chocolate, Topping (milk).



Cupholder

### 3. Overview of components , mixer system

Princess



Ingredients  
canister

Chute

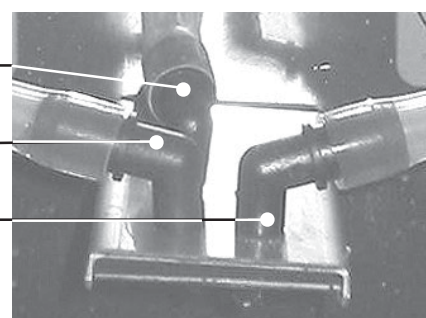
Mixing bowl

ON/OFF-  
switch

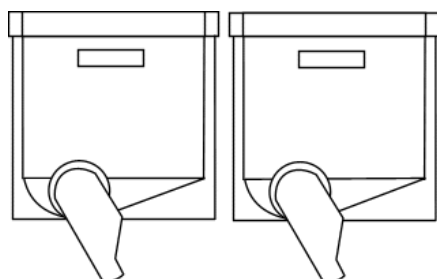
Te

Coffee

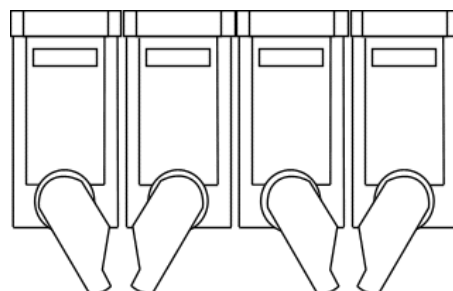
Topping



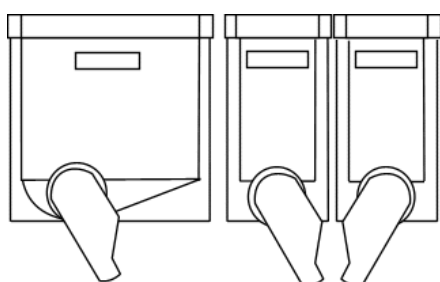
OUTLET / drinks



**Princess II**  
Instant Coffee  
Topping



**Princess IV**  
Instant Coffee  
Espresso  
Chocolate  
Topping



**Princess III**  
Instant Coffee  
Chocolate  
Topping

Detail;	Ingredients;	Width;	Height;	Depth;	Volum e/ L;	Amount / unit i n Princess		
						II	III	IV
<b>Canister;</b>	coffee	<b>134</b>	<b>156</b>	<b>230</b>	<b>2,5</b>	<b>2</b>	<b>1</b>	<b>-</b>
<b>Canister;</b>	coffee	<b>67</b>	<b>156</b>	<b>225</b>	<b>1,15</b>	<b>-</b>	<b>-</b>	<b>1</b>
<b>Canister;</b>	espresso	<b>67</b>	<b>156</b>	<b>225</b>	<b>1,15</b>	<b>-</b>	<b>-</b>	<b>1</b>
<b>Canister;</b>	choco	<b>67</b>	<b>156</b>	<b>225</b>	<b>1,15</b>	<b>-</b>	<b>1</b>	<b>1</b>
<b>Canister;</b>	topping	<b>67</b>	<b>156</b>	<b>225</b>	<b>1,15</b>	<b>-</b>	<b>1</b>	<b>1</b>

1. Locate the brewer on a flat level and waterproof surface.



Connect the electrical plug to a separate grounded wall socket



**NOTE! Make sure there is a space behind the machine for free flow of air. ( minimum 10cm ).**

2. Connect attached water tube to cold water with an R 1/2". Make sure that the water hose not are kinked anywhere when machine is pushed into place.

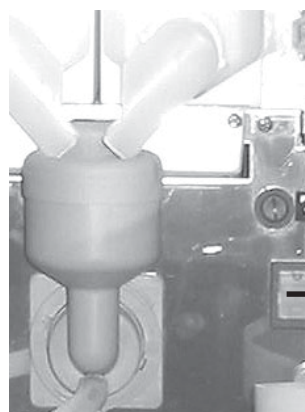
Please flush the water tube before connecting to machine, this to avoid any particles to destroy the inlet valve.

3. Open the water inlet.
4. Turn on the ON-OFF switch inside the door.

Water is been filled into the tank automatically with 2,0 litres of water. The heating will not start before the water level reaches the level sensor.

**Set temperature is approx. 85°C.**

5. Close door.



**ON / OFF  
Switch**



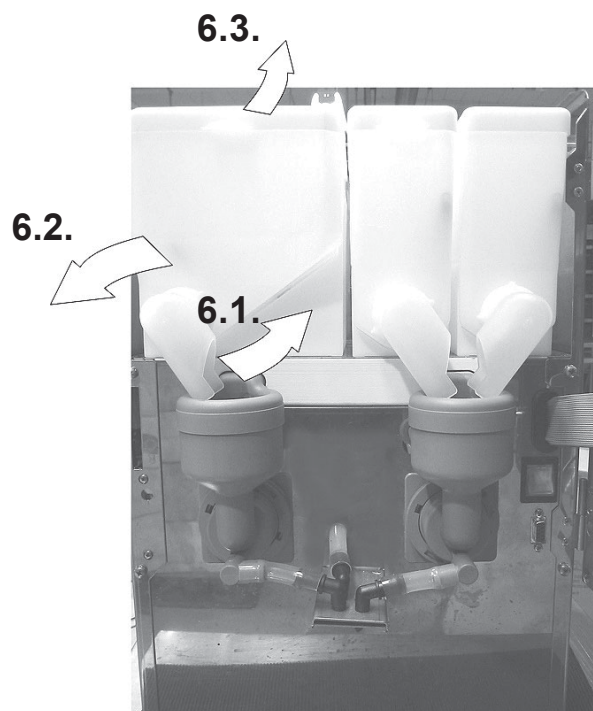
**6. Fill canisters with ingredients.**

Take out (this to avoid unnecessary spillage in the machine) ingredient canisters and fill them with ingredients.

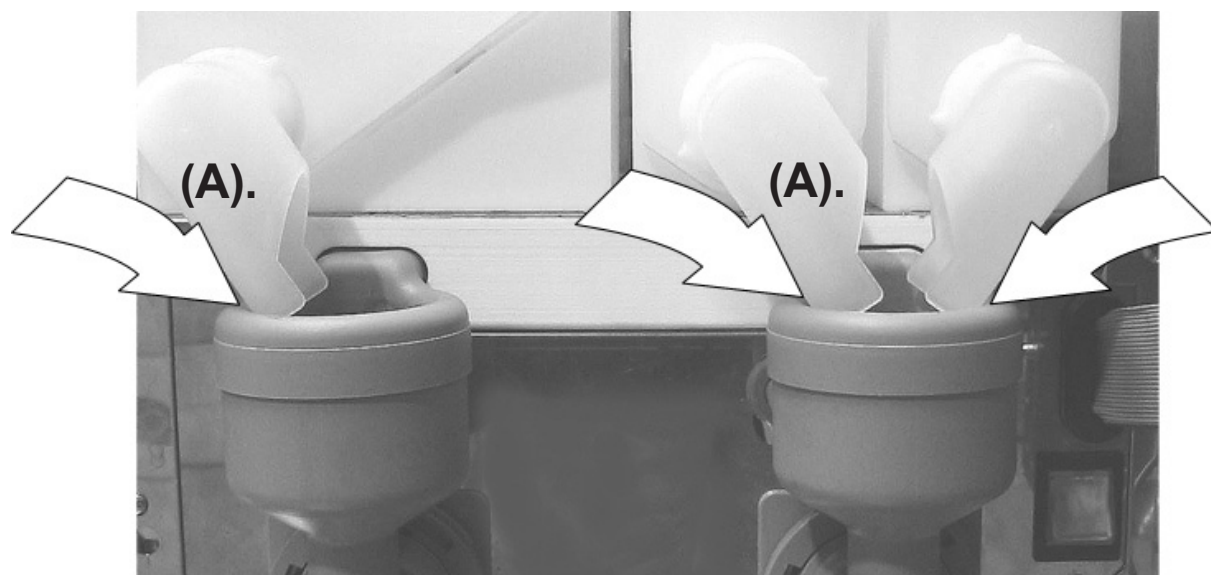
**6.1.** Turn up the chute. see picture

**6.2.** Lift up the ingredient canister and pull out.

**6.3.** Lift of the lid and fill the canister with ingredients.

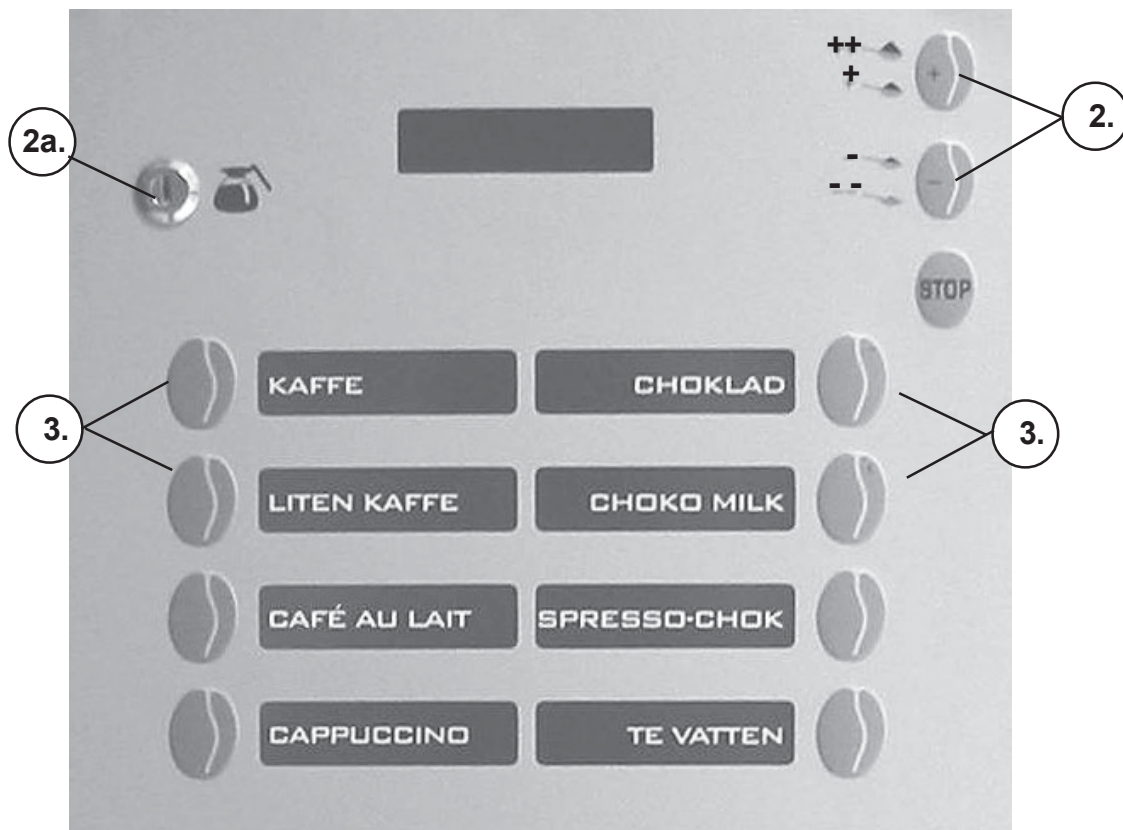
**7. When placing the ingredient canisters;**

Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (A).



- 8.** When the water is heated up to right temperature the text "**please wait**" will disappear and the machine **is ready to use**.

"please wait"



### Making coffe in a jug.

1a. Place a jug in the centre of the cup holder..  
2a. Turn on the key with jug symbole clockwise.

3a. 4 cups of brewing is standard settings,  
Change amount of cups by pushing + or - button.  
Optional up to 12 cups or down to  
1 cup brewing.

4a. Push the button "Coffee"..

5a. Wait until the light and text  
"Please wait" has been  
turned off before you take out the jug.



### Making coffe in a cup. Chocolate etc.

1. Place a cup in the centre of the cup holder..

**2. The strenght has a standard setting,**  
if you wish to increase or decrease it, do as follows  
if not continue to point 3.

**Stronger drink;**  
**Increase by pushing + or ++ for 5% or 10%**  
alternative

**Weaker drink;**  
**Decrease by pushing - or -- for 5% or 10%**  
(the indication lamp will go up or down  
depending of choice).

**3.** Choose drink by pushing on the button to the right  
of each menu  
The display will show; "Please wait", and the light on  
the cup will light up.

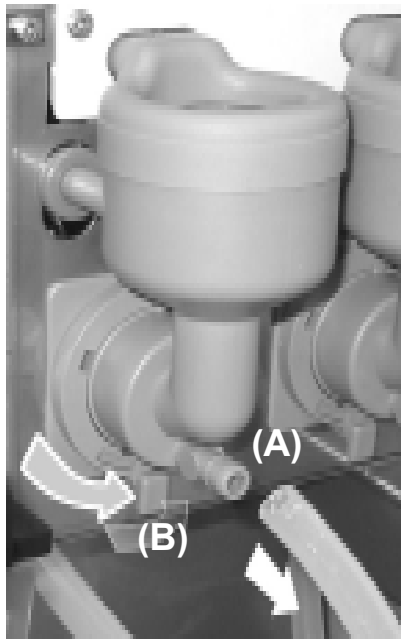
**4.** Wait until the light on cup and the text "Please wait"  
has been turned off before you take your cup.

**5.** Enjoy your drink.

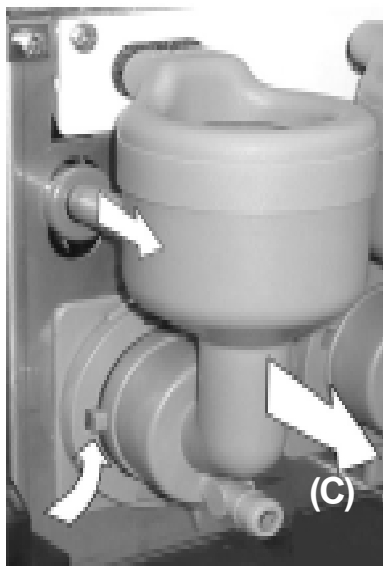


**Dismantle : Mixer system**

1. Loosen outlet hose (A) and turn lock knob (B) anti-clockwise.



2. Loosen mixer bowl. Pull apart (C).



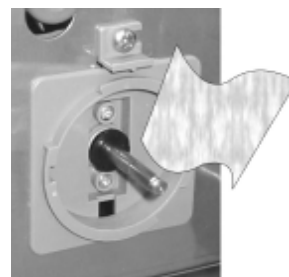
3. Loosen whipper (D) pull whipper straight out from the machine.



4. Turn lock knob anti-clockwise. (E) until it stops

**Cleaning**

5. Clean with a wet rag and drought drily.

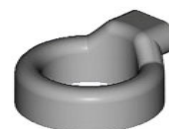
**Wash these parts:**

.6.

A. Mixer bowl



B. Steam trap



C. Whipper



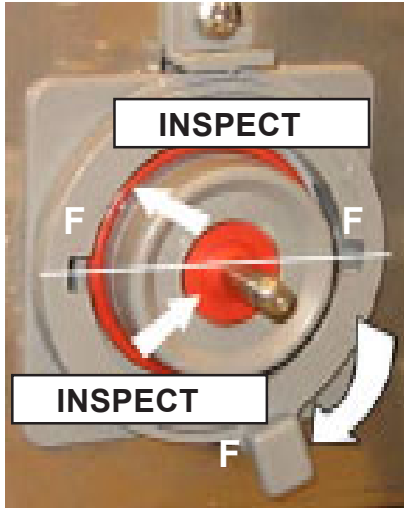
D. Assembly plate



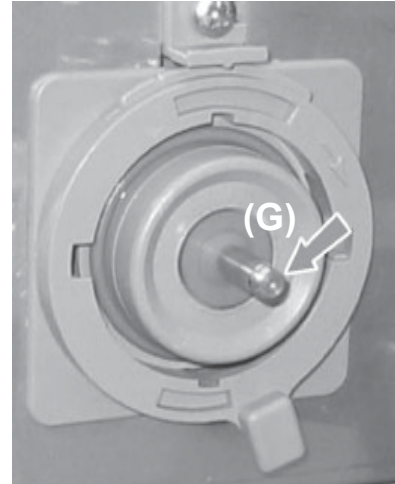
**Make sure this parts are dry before use**

**REASSEMBLE: Mixer system**

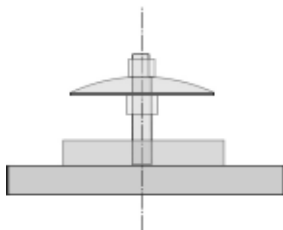
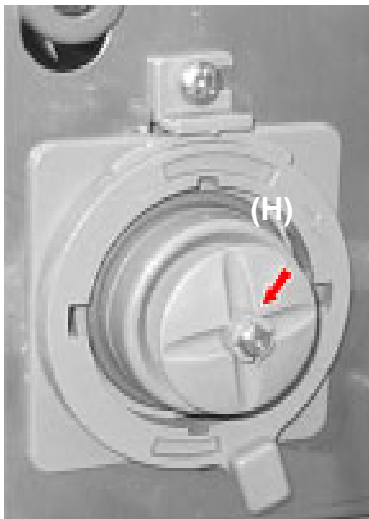
7. Reassemble the assembly plate by turning lock knob **(F)** clockwise. **INSPECT** gaskets.



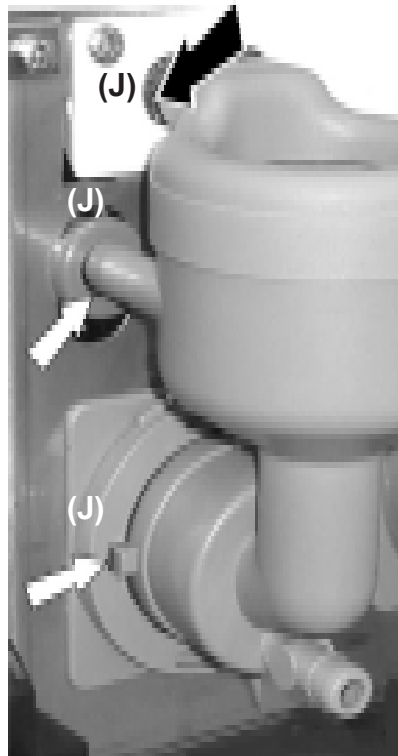
8. Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next **(G)** and picture **(H)**.



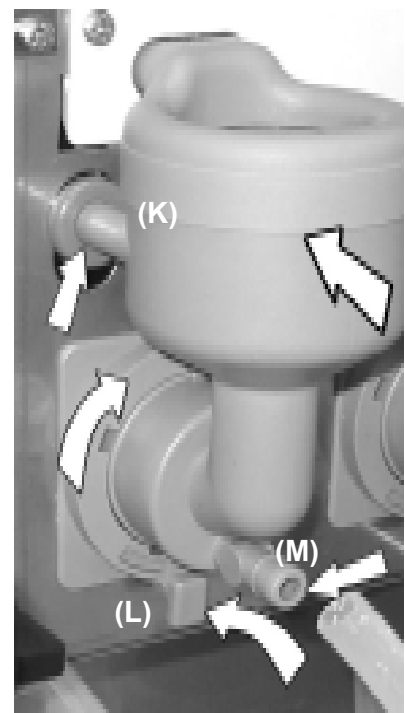
9. Assemble whipper, pull until you hear a clicking noise. **(H)**.



10. Assemble mixer bowl and steam trap **(J)** see picture.



11. Easily push the mixer bowl towards, according to **(K)** and lock with lock knob **(L)**. Connect outlet hose **(M)**. **(NOTE!** make sure that all water hose are connected at right place



**Automatic cleaning of mixing bowls.**

The mixer bowls can easily be cleaned with the key switch in "cup" (normal) position.

**Weekly automatic cleaning of mixing bowls.**

1. Place a jug in the drip tray.
2. Turn the key slowly ninety degrees and back again.  
**Push button for drink 1 in 6 seconds.**
3. After 6 seconds the mixer bowl starts to be cleaned as long as the button is pushed or max.10 seconds.

**The display shows: "Cleaning : Mixer 1".(in 5 sek.)**

**"Cleaning : Mixer 2".(in 5 sek.)**

### Automatic cleaning of mixing bowl 1 or 2

The mixer bowls can easily be cleaned with the key switch in "cup" (normal) position.



1. Place a jug in the drip tray.
2. Turn the key slowly ninety degrees and back again.  
**Push button for drink ...(se. tabel below) in 6 seconds.**

3. **Cleaning of mixing bowl 1**  
Turn the key slowly ninety degrees and back again.  
Push button for drink 2.  
After 6 seconds the mixer bowl starts to be cleaned as long as the button is pushed or max.10 seconds.  
**The display shows:** "Cleaning Mixer 1",

4. **Cleaning of mixing bowl 2**  
Turn the key slowly ninety degrees and back again.  
Push button for drink 3.  
After 6 seconds the mixer bowl starts to be cleaned as long as the button is pushed or max.10 seconds.  
**The display shows:** "Cleaning Mixer 2".

**Automatic cleaning of In/Outlet valves:**

The In/Outlet valves can easily be cleaned with the key switch in "cup" (normal) position.



1. Place a jug in the drip tray.
2. Turn the key slowly ninety degrees and back again.  
**Push button for drink 1 and 2 at the same time in 6 seconds. Keep buttons down.**
3. All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or so long you pushed the buttons
4. The display shows: "Cleaning valves".

**By cleaning is meant that valves "knocks" away eventual scale and other particles which has been attached in the cylinders and that they are flushed away with the water.**



**Cup counter::**

The machine has an in built cup counter which is available to see and reset with the key switch in "cup" (normal) position.

**1.Push "-" button in 6 seconds.**

2.After 4 seconds a signal will go faster.

The display shows: **"Total xxx cups"**

**3.Push button for drink 2**

The display shows: **"Choise 1 free xxx cups"**

**4.Push button for drink 2**

The display shows **"Choise 1 coin xxx cups"**

**5.Push button for drink 2**

The display shows **"Choise 1 xxx cups in can"**

**6.Push "+" button to reach to "choise 2" etc.****7.Push button for drink 3 to reset the counter.****8.Push "Stop" button to go back to user mode.****Easy Access:**

Water and ingredient amount can be adjusted with  $\pm 15\%$  with the key switch in "cup" (normal) position.

**1.Push "+" and "-" button at the same time.**

2.After 4 seconds a signal will go faster.

3.The display shows: "Easy access" "Styrka 1 100%"

4Go to right button(choise which you want to change by pushing "+" or "-" button.

5.Push button for drink 2

6.The display shows: for example. Volyme 4 and" Blinking 100%"

7.Change by pushing "+" or "-" button.

8.Push button for drink 3 for entering the change.

Press "stop" to quit.

## 9. Safety functions..

Princess

**The machine is equipped with following safety functions**

1. Indication of door  
Door not closed  
The display shows; "Door open"
2. When machine is not in use:  
The inlet valves are blocked.



## 10. Failure messages.

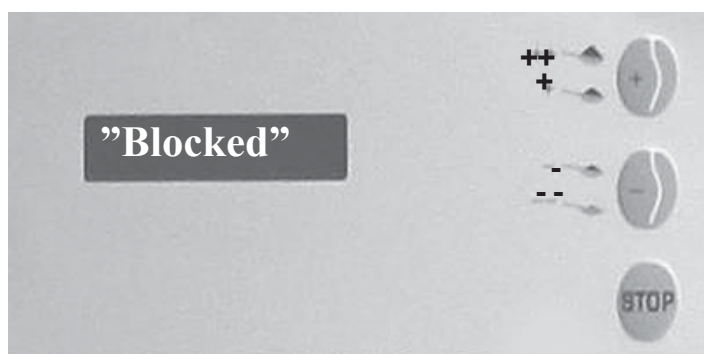
Princess

**Failure messages which can mostly be corrected without any help from service company**

1. The display shows; "Blocked" "Water level low"  
**Please check incoming water connection Turn off the machine with the main switch wait for 10 sec. and turn on again.**
2. The display shows normal: but no drink is coming.  
Possible cause of failure:  
Mechanical stop in the ingredients canisters or whipper.

**Measure:**

**Try to find the cause of failure.  
Clean the mixer system and try again.**

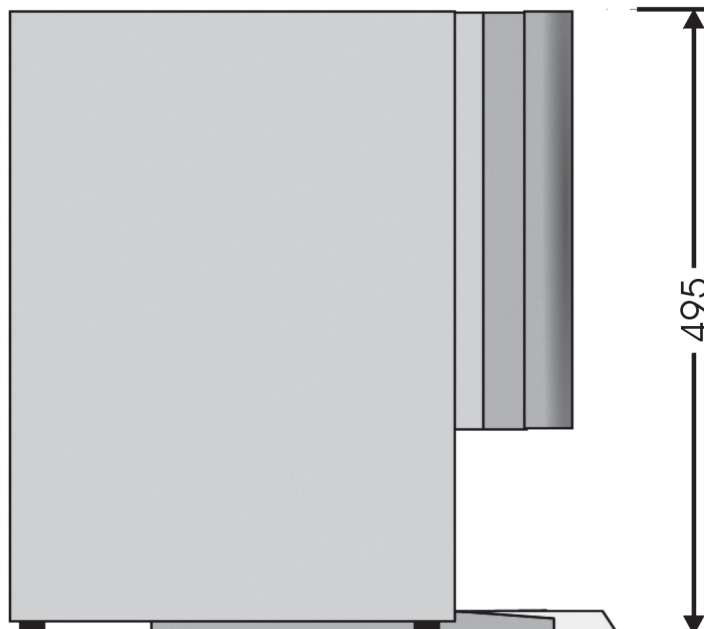
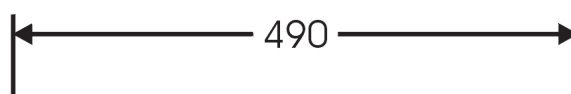
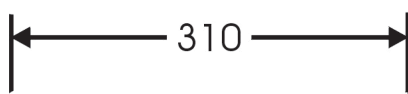


## 11. Storage / Transport.

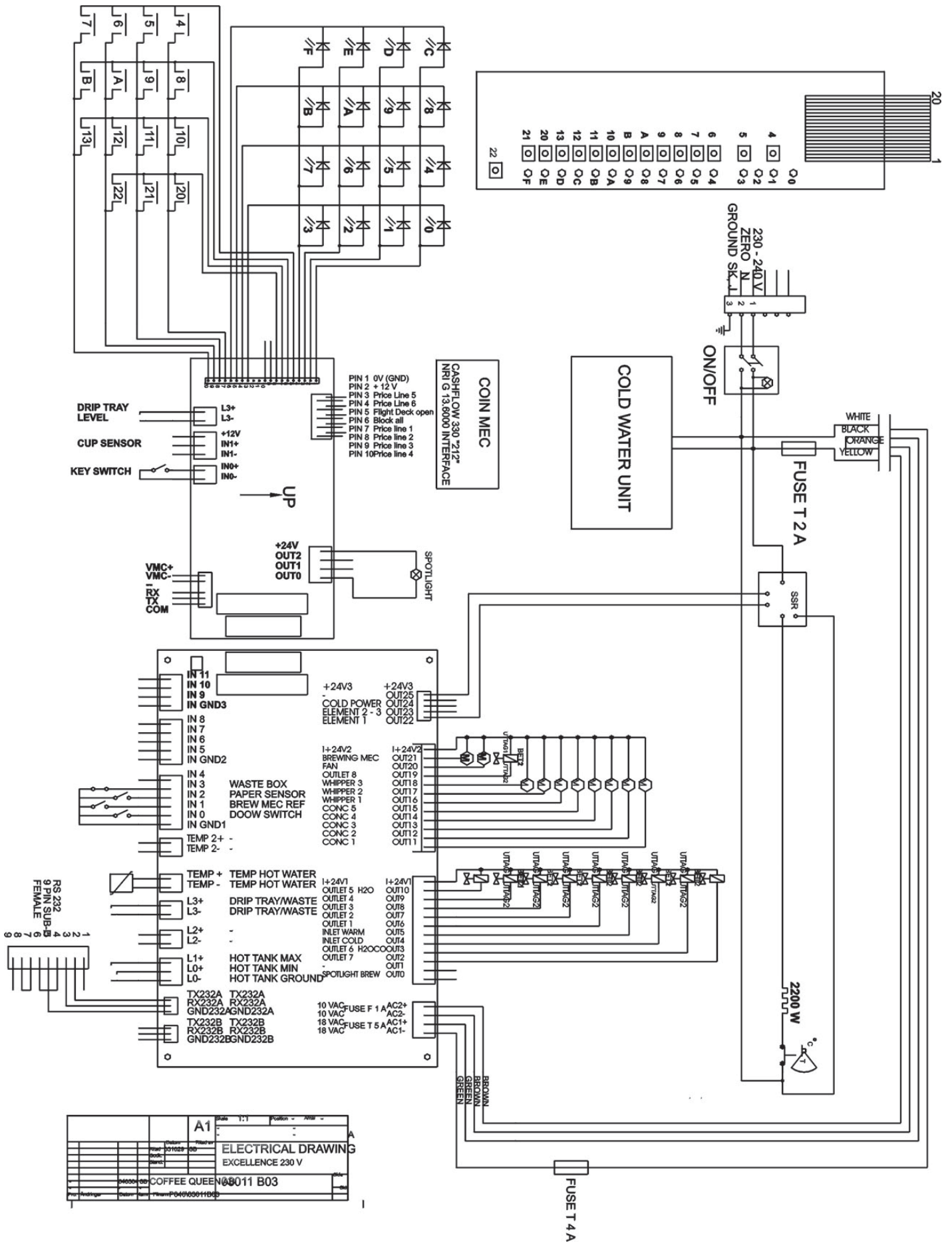
**Transport and no use in long time.**

1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tanks.
3. Keep machine free from frost.

Long machine storage at temperatures as below 0°C (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.



### 13. Circuit diagram.



## 14. Spare part list.

## PRINCESS

Description:	Art. no.	Pos. no.	Amount/unit		
			2	3	4
<b>Valid for page 21.</b>					
Level sensor with gasket	120548	1	1	1	1
Gasket for sensor	150118-02	2	1	1	1
Heating element 2200W 230V	1601361	3	1	1	1
Gasket, water tank,lid	1206591	4	1	1	1
Motor gear 145 rpm, without axle	1604612	5	2	3	4
Motoraxle for 1604612, 16mm	1604614	6	2	3	4
High limit controll, BULBA	220220	7	1	1	1
NTC thermistor	1604133	8	1	1	1
Valve outlet, 24 V DC	120627-03	9	3	3	3
Inlet (rubber), for valve (transparent)	160537-03	10	3	3	3
Plug, water tank (transp.)	120407	11	1	1	1
Rubber grommet , for NTC thermistor (red)	1605361	12	1	1	1
Water tank complete , 1/3 phase	1203520	13	1	1	1
Silicone hose inlet/watertank 8x12 L=460	150501	14	1	1	1
Silicone hose watertank/avtap. 8x12 L=530	150501	14	1	1	1
Silicone hose coffee 8x12 L=255	150501	14	1	1	1
Silicone hose choco/topping 8x12 L=255	150501	14	1	1	1
Silicone hose tea. 8x12 L=320	150501	14	1	1	1
Silicone hose 8x12 L=390	150501	14	1	1	1
Silicone hose mix. bowl/outlet 8x12 L= 45	150501	14	2	2	2
<b>Note! Silicone hose (150501) sales by metre.</b>					
<b>Valid for page 22 and 23.</b>					
Steam trap	120500	15	2	2	2
Mixing bowl	1204852	16	2	2	2
Whipper	1204842	17	1	1	2
Motor whipper 24V F	1604591	18	1	1	2
Plate, motor whipper(grey)	1604592	19	2	2	2
Assembly plate (grey)	1204781	20	1	1	2
Assembly plate, tight (grey)	1204831	21	1	1	-
Hose connection, angular, (mixer bowl- outlet)	1204853	22	2	2	2
Angle of outlet (svart)	120145	23	3	3	3
O-ring red for assembly plate mod. F	120638	24	2	2	2
Slinger disc	120480	25	1	1	2
Grommet (for whipper pin) (red)	120655-02	26	1	1	2
Bulk head adaptor mixer bowl	120498	27	2	2	2
Switch 2 pol (illumin.)	160801-04	28	1	1	1
Foam for dust trap	120136	29	1	1	1
Dust trap	1105358	30	1	1	1



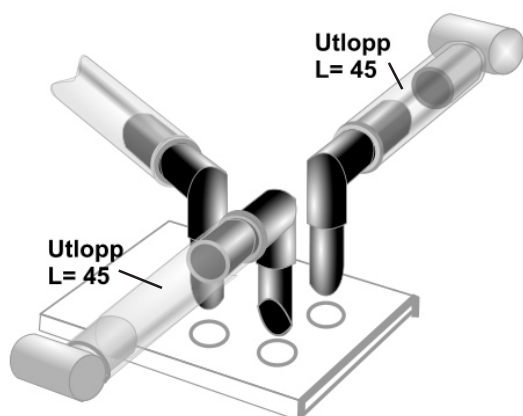
## 14. Spare part list.

## PRINCESS

Description;	Art. no.	Pos. no.	Amount/unit		
			2can.	3can.	4can.
<b>Valid for page 24.</b> <b>(Canister, Princess II)</b>					
Ingredient canister compl. B137 x H156	1204879	31	2	-	-
Lid	1204955	32	2	-	-
Chute left (FB)	120489	33	2	-	-
Feed control, in plastic	1204712	37	2	-	-
Agitator + screw compl.	1204733	38	2	-	-
Cage (motor shaft)	180145	39	2	-	-
<b>Valid for page 24.</b> <b>(Canister, Princess III)</b>					
Ingredient canister compl. B137 x H156 plastic	1204879	31	-	1	-
Lid	1204955	32	-	1	-
Chute left (FB)	120489	33	-	2	-
Feed control, in plastic	1204712	37	-	1	-
Agitator + screw compl.	1204733	38	-	1	-
Ingredient canister compl. B67 x H156 plastic	1204889	34	-	2	-
Lid	1204953	35	-	2	-
Chute, right (FB)	120493	36	-	1	-
Feed control, in plastic	1204712	37	-	2	-
Agitator cpl.	1204742	41		2	
Cage (motor shaft)	180145	39	-	3	-
Reducer	1204939	40	-	2	-
<b>Valid for page 25.</b> <b>(Canister, Princess IV)</b>					
Ingredient canister compl. B67 x H156 plast	1204889	34	-	-	4
Lid	1204953	35	-	-	4
Chute, right (FB)	120493	36	-	-	2
Chute, left (FB)	120489	33	-	-	2
Feed control, in plastic	1204712	37	-	-	4
Agitator cpl.	1204742	41			4
Cage (motor shaft)	180145	39	-	-	4
Reducer	1204939	40	-	-	4
<b>Valid for page 26.</b>					
Fan 24VDC	1604171	42	1	1	1
Grid cover for fan	1604172	43	1	1	1
Valve inlet 2,5 l/min. 24VDC	1206371	44	1	1	1
Solid state	1604201	45	1	1	1
Electronic card-CON 1200	1604002	46	1	1	1
Fuse 4 A slow 5x20	1604381	47	1	1	1
Main supply cable 3x1mm2 PA 84	160522	48	1	1	1

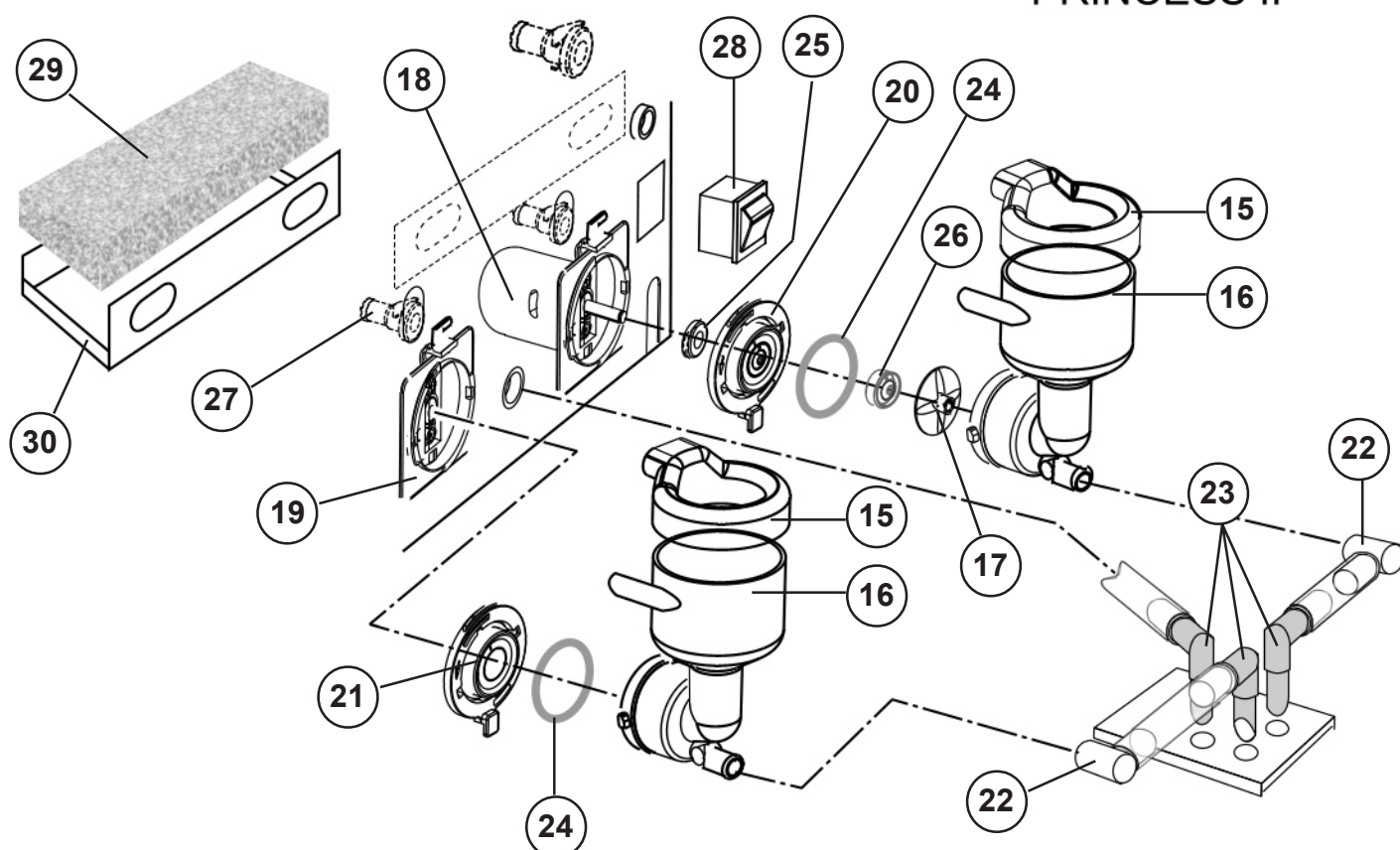
# PRINCESS

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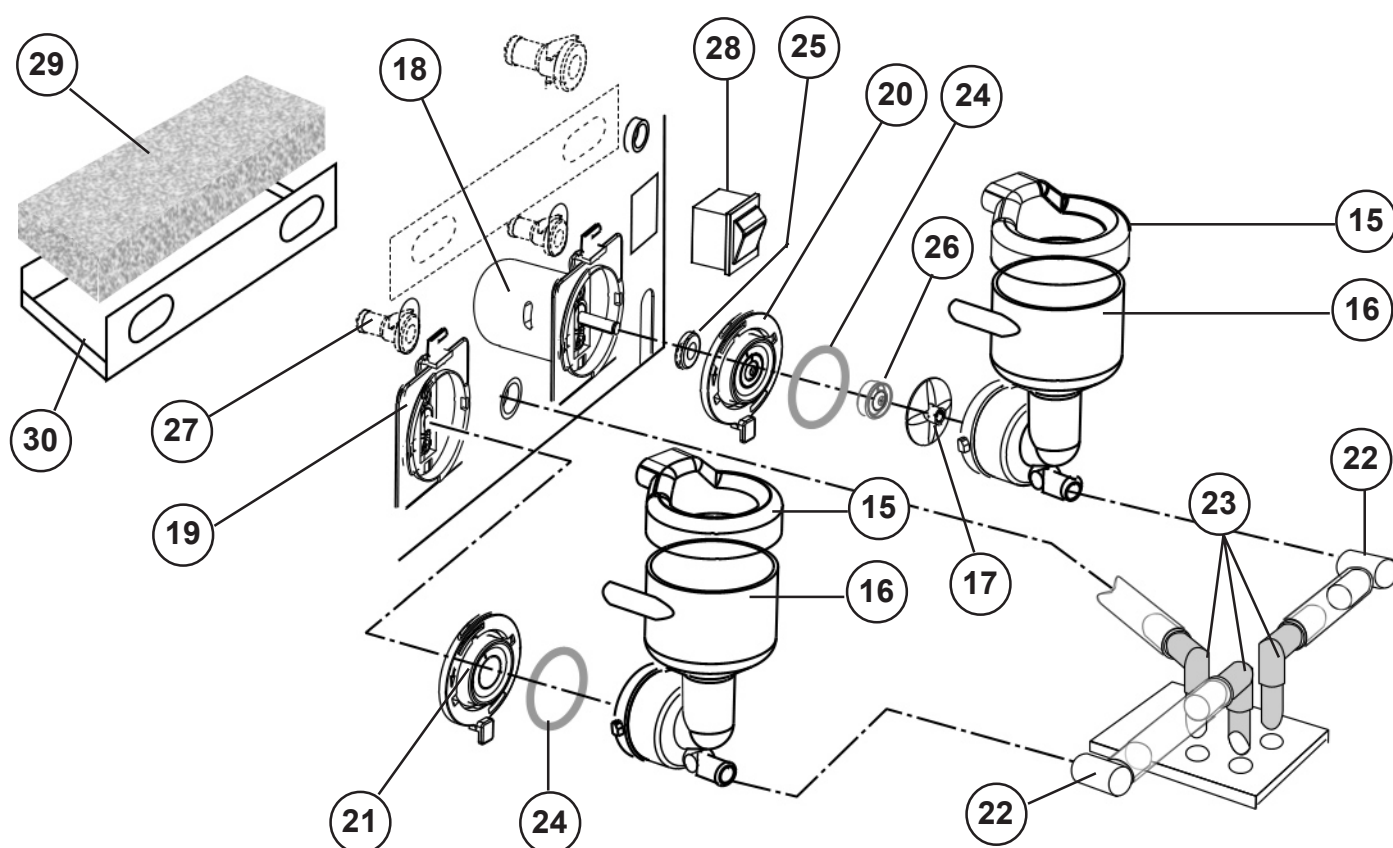
( 2 canisters)

PRINCESS II

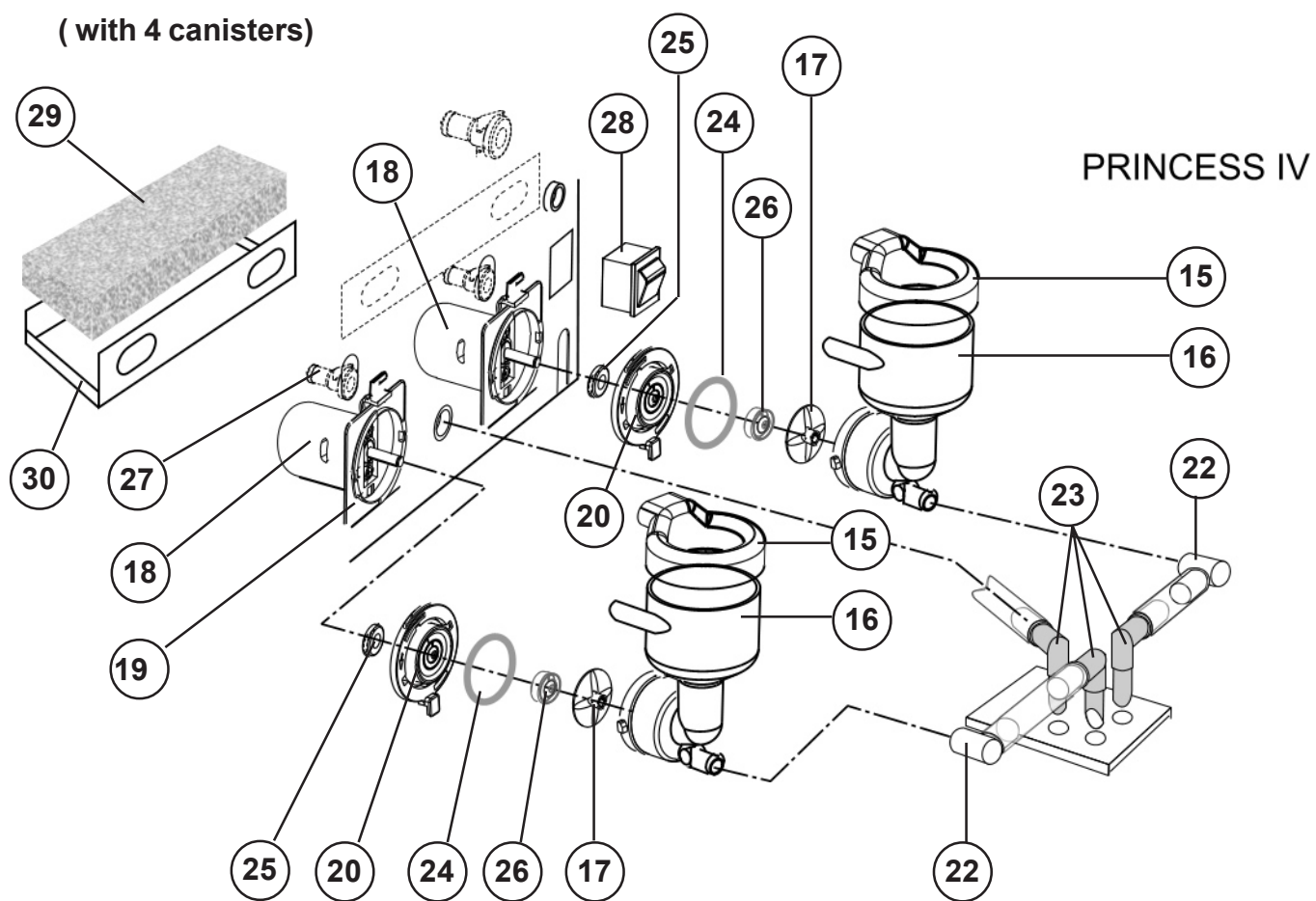


( 3 canisters)

PRINCESS III

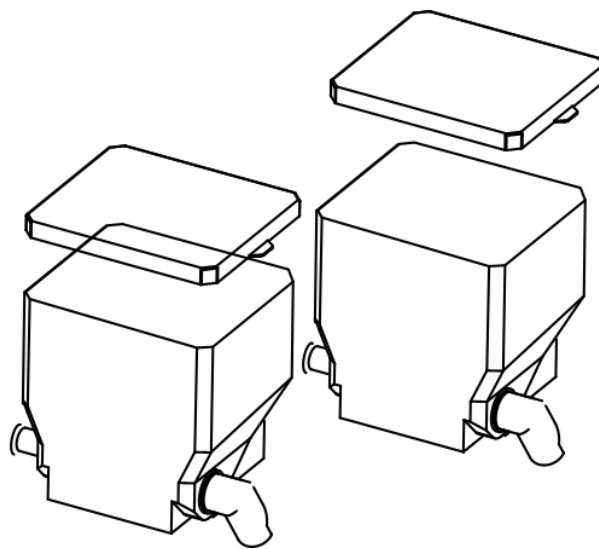
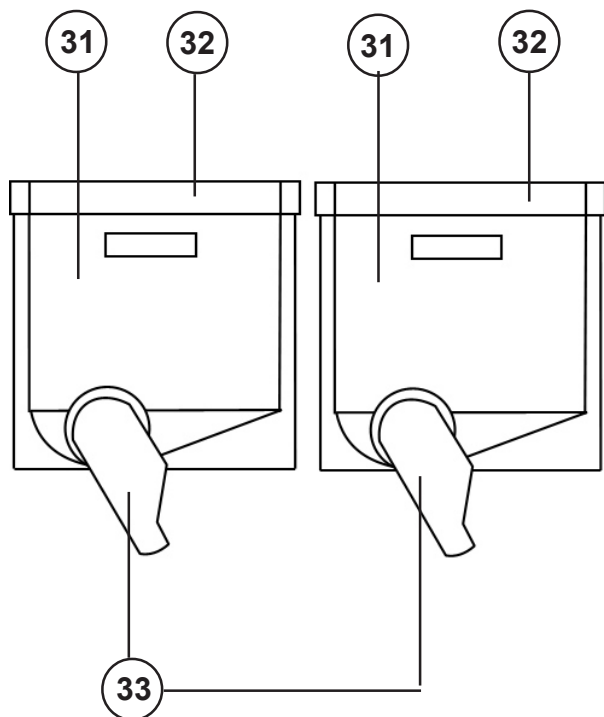


**( with 4 canisters)**

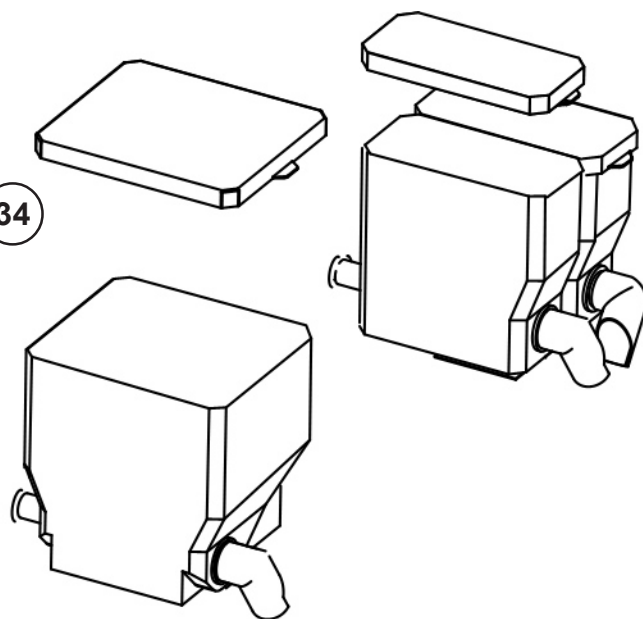
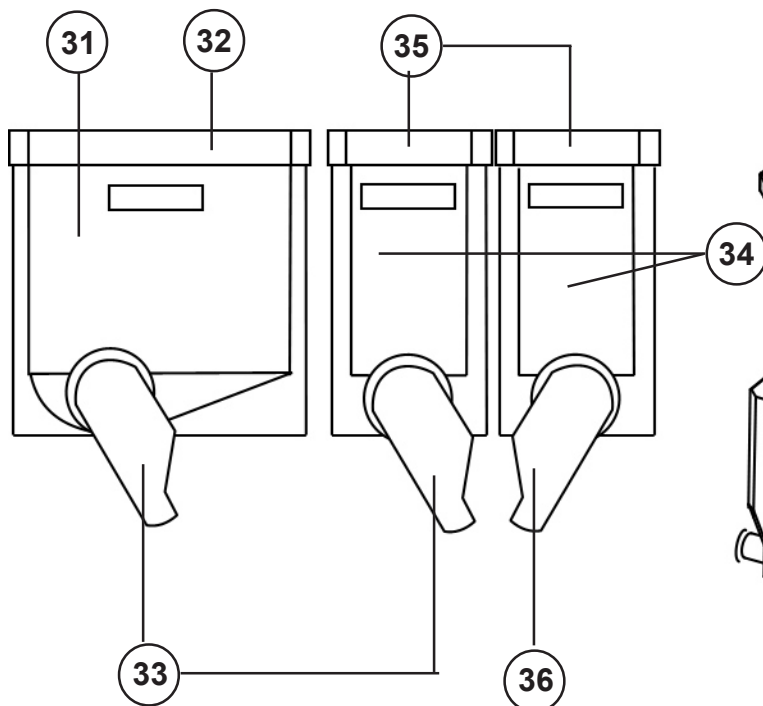




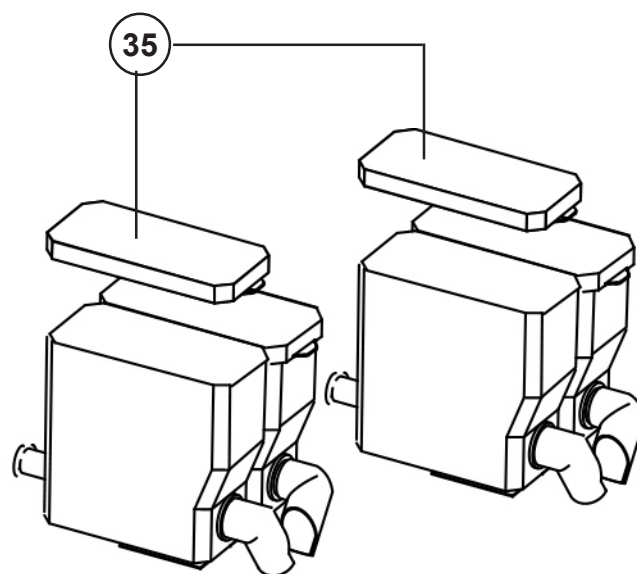
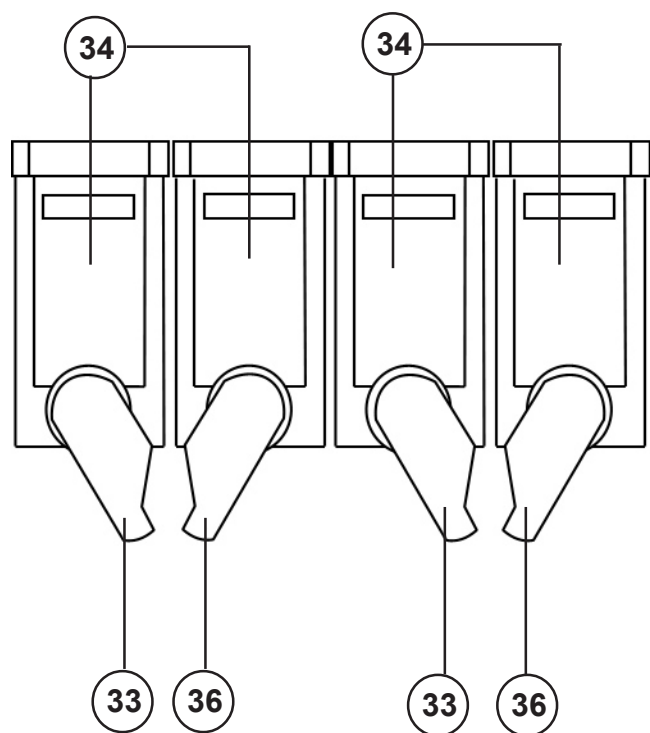
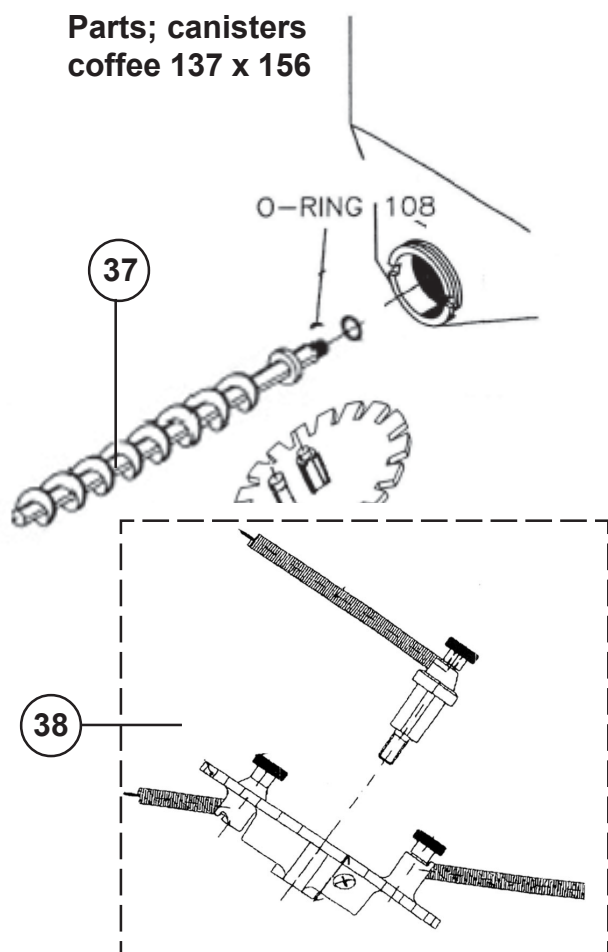
## Parts; canisters PRINCE II



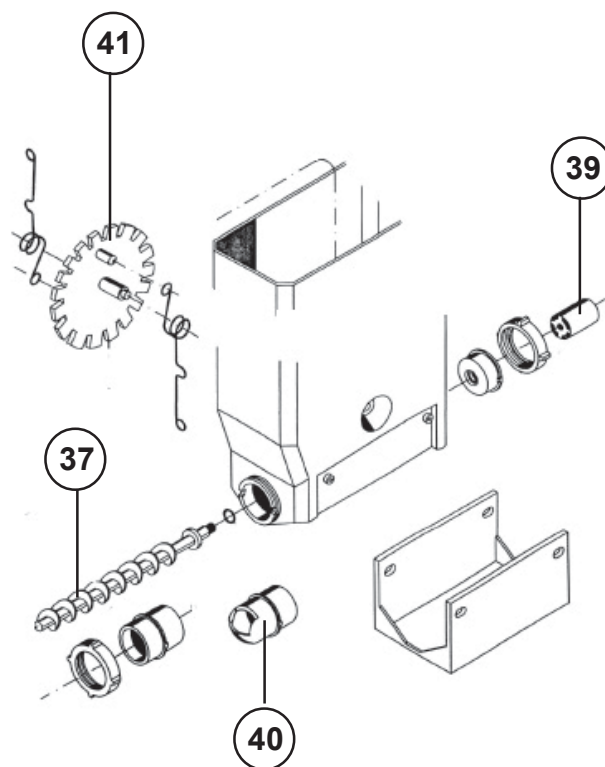
## Parts; canisters PRINCE III

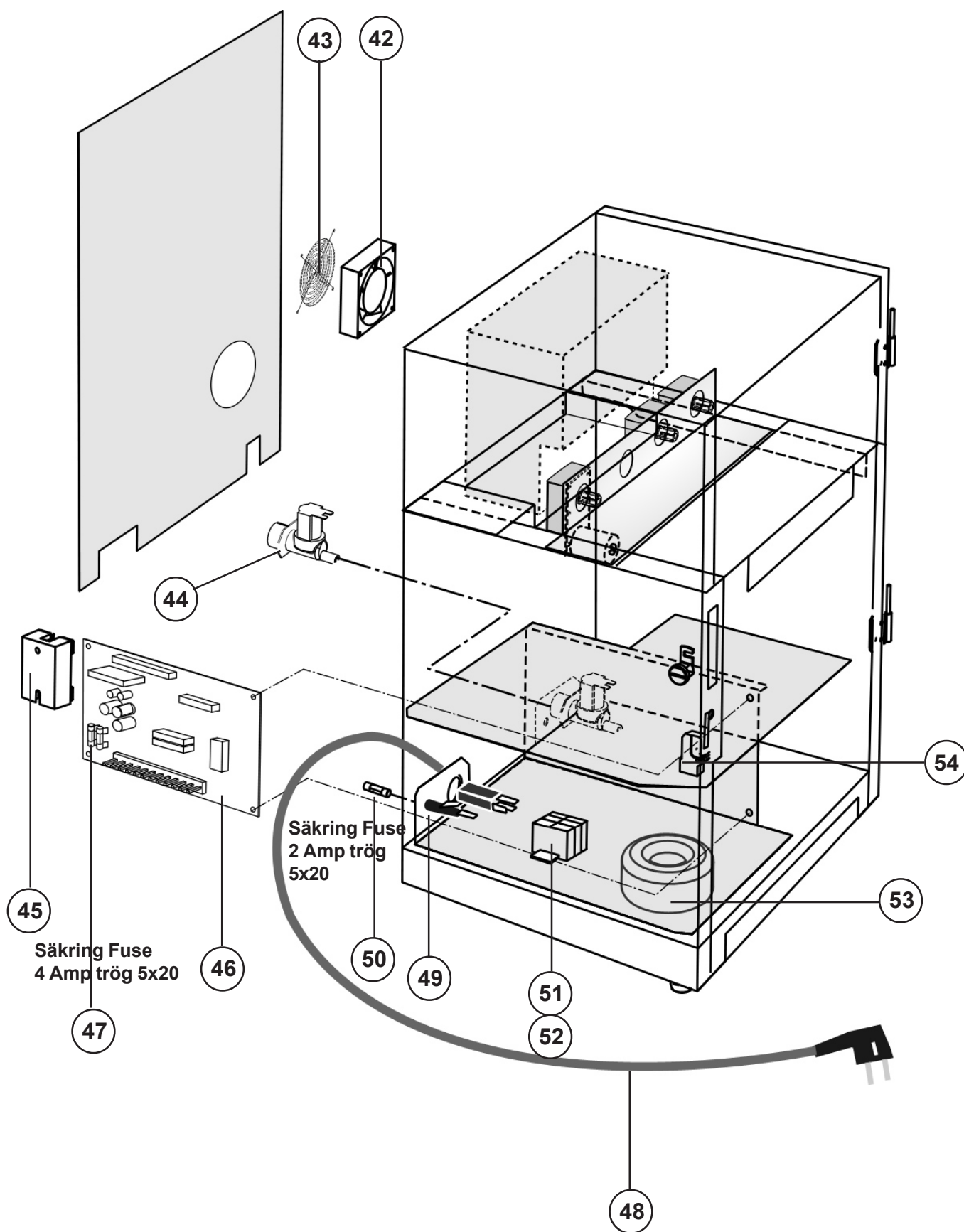


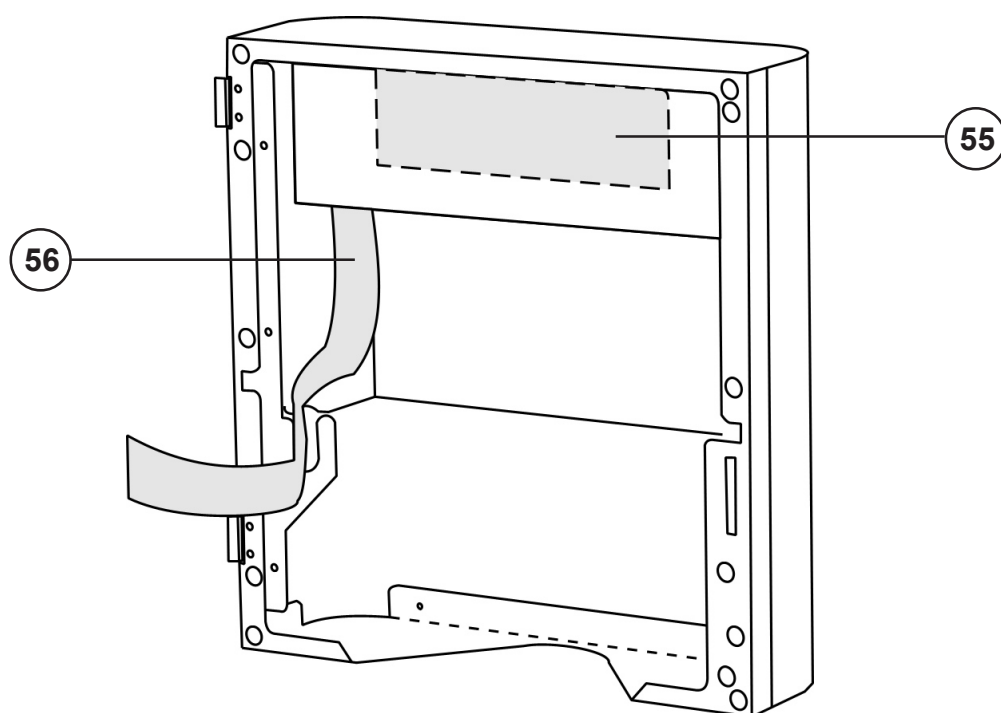
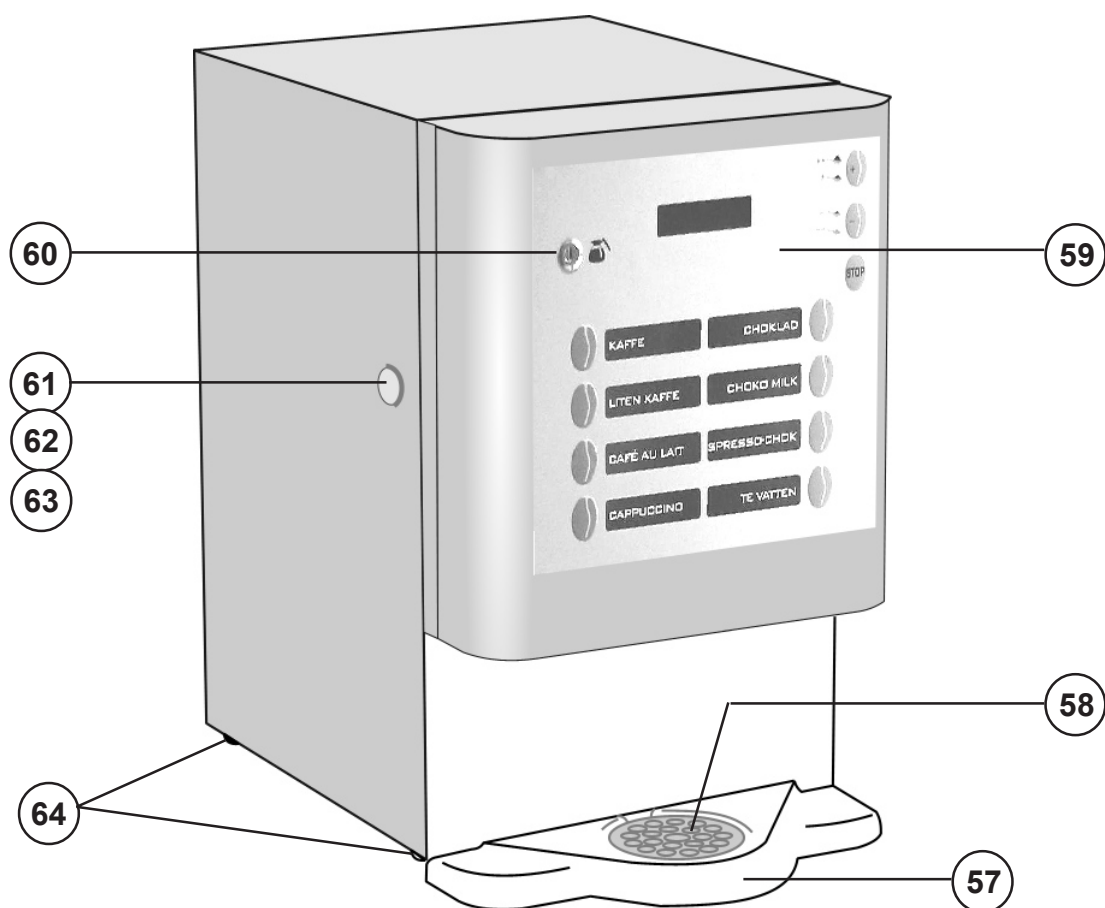
## Parts; Canisters PRINCE IV

Parts; canisters  
coffee 137 x 156

## Parts; canisters 67 x 156







# COFFEE QUEEN

## Princess



**FOR SERVICE**  
Please contact

Your retail dealer

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